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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/797,243	03/09/2004	Michael J. Wolt	3000254 / 703189-4001	2983
7590 07/15/2004			EXAMINER	
Bingham McCutchen LLP Suite 1800			TRAN LIEN, THUY	
Three Embarcadero Center			ART UNIT	PAPER NUMBER
San Francisco, CA 94111-4067			1761	**-

DATE MAILED: 07/15/2004

Please find below and/or attached an Office communication concerning this application or proceeding.

Office Action Summary	Application No. 10/797,243 Examiner Lien T Tran	Applicant(s) WOLT ET AL. Art Unit	
Office Action Summary	Examiner Lien T Tran		
Oπice Action Summary	Lien T Tran	Art Unit	
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	mears on the cover sheet with	1761	4 1
The MAILING DATE of this communication ap Period for Reply	pears on the cover sheet with	the correspondence addre	ess
A SHORTENED STATUTORY PERIOD FOR REPL THE MAILING DATE OF THIS COMMUNICATION. - Extensions of time may be available under the provisions of 37 CFR 1. after SIX (6) MONTHS from the mailing date of this communication. - If the period for reply specified above is less than thirty (30) days, a replif NO period for reply is specified above, the maximum statutory period - Failure to reply within the set or extended period for reply will, by statut Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	.136(a). In no event, however, may a reply oly within the statutory minimum of thirty (3 I will apply and will expire SIX (6) MONTHS te, cause the application to become ABANI	be timely filed 0) days will be considered timely. 5 from the mailing date of this common to the common term of the term of t	nunication.
Status			
1) Responsive to communication(s) filed on 09 M	March 2004.		
2a) This action is FINAL . 2b) ⊠ Thi	s action is non-final.		
3) Since this application is in condition for allowated closed in accordance with the practice under the condition of the	•	•	nerits is
Disposition of Claims		,	
4) ☐ Claim(s) 1-53 is/are pending in the application 4a) Of the above claim(s) is/are withdra 5) ☐ Claim(s) is/are allowed. 6) ☐ Claim(s) 1-53 is/are rejected. 7) ☐ Claim(s) is/are objected to. 8) ☐ Claim(s) are subject to restriction and/or	awn from consideration.		
Application Papers			
9)☐ The specification is objected to by the Examine	er.		
10)☐ The drawing(s) filed on is/are: a)☐ acc	cepted or b) objected to by	the Examiner.	
Applicant may not request that any objection to the			
Replacement drawing sheet(s) including the correct 11) The oath or declaration is objected to by the E	• • • • • • • • • • • • • • • • • • • •	-	` '
Priority under 35 U.S.C. § 119			
12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of: 1. Certified copies of the priority documen 2. Certified copies of the priority documen 3. Copies of the certified copies of the priority documen application from the International Burea * See the attached detailed Office action for a list	ts have been received. ts have been received in Appl prity documents have been rec nu (PCT Rule 17.2(a)).	ication No ceived in this National Sta	age
Attachment(s)			
Notice of References Cited (PTO-892)	4) Interview Sum		
2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO-1449 or PTO/SB/08) Paper No(s)/Mail Date	Paper No(s)/M	ail Date nal Patent Application (PTO-15	52)

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Claims 1-53 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

In all relevant claims, the term "high satiety index" is indefinite because it is a relative term; there is no frame of reference. What would be considered as "high satiety index".

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

The factual inquiries set forth in *Graham* v. *John Deere Co.*, 383 U.S. 1, 148 USPQ 459 (1966), that are applied for establishing a background for determining obviousness under 35 U.S.C. 103(a) are summarized as follows:

- 1. Determining the scope and contents of the prior art.
- 2. Ascertaining the differences between the prior art and the claims at issue.
- 3. Resolving the level of ordinary skill in the pertinent art.
- 4. Considering objective evidence present in the application indicating obviousness or nonobviousness.

Claims 1-21, 25-49 are rejected under 35 U.S.C. 103(a) as being unpatentable over Rudel in view of Gilles et al.

Rudel discloses a composition comprising of milled oat groat product and high gluten wheat flour. The composition may also contain one or more diluents of other natural grain products. The composition is used to make both yeast and chemically leavened baked goods such as bread, bagel, pizza, muffins etc... The composition

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comprises gluten flour to produce a vital gluten content of at 17% and a milled oat groat product to produce a soluble oat dietary fiber content of from .2-56% of the vital gluten content of the dry mix. Vegetable gum such as guar gum is used in amount of .5-3.5% of the dry mix. Baking flours such as wheat, whole wheat, rye, corn or bran flours or combinations thereof may be used. Flavoring agents such as onion powder, carraway seeds, salt and brown sugar can be added in making bread. Bread loaves are made from doughs prepared by the addition of salt, yeast nutrient, yeast and water to various flour mixes (See columns 11,13,14,20 and 22)

Rudel does not disclose fibers are selected to provide a high satiety index, the soluble fiber content and the amount of soluble fiber as claimed, the sources of soluble fiber of claims 10, 12,28,37, the size of the grain, nuts or seed component, the addition of soy protein, and the density as claimed.

Gilles et al disclose diabetic nutritionals which incorporate dietary fibers. They disclose the use of many different types of fiber. (See column 9)

The bread product disclosed by Rudel contains both grain/seed source soluble fiber and processed source soluble fiber because it contains guar gum and soluble oat dietary fiber; it also has beta glucan because the fiber is obtained from oat. The amount of fiber and the fiber content are not the same as claimed; however, such variation would have been obvious to one skilled in the art because it would have been obvious to add more fiber materials when it is desired to obtain a higher fiber content in the final product. As to the high satiety index, the claims do not recite a particular index; thus, it is not known what would be considered as a high index. Since the Rudel product is a

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bread, it is obvious it will have a satiety index. Any satiety index will meet the claimed limitation because there is no specific number claimed and it is unclear what would be considered as high. The 42% moisture basis is interpreted to mean the water content; the water content varies with different types of bread product and it would have been within the skill of one in the art to determine the water content depending on the type of bread made. Rudel discloses carraway seeds can be added for flavoring. The size of the seed depends on the texture desired. It would have been obvious to grind the seeds to various size depending on the texture wanted. For example, if a coarse texture is desired, it would have been obvious to use large particles or if a fine texture is desired, then it would have been obvious to use smaller particles. It would also have been obvious to use other seeds or nut or grain for flavoring depending on the flavor and the type of bread being made. It would also have been obvious to add soy protein if it is desired to enhance the protein content of the product; this is well known in the art. The size of the protein particle depends on the texture desired and this can readily be determined by one skilled in the art. It would also have been obvious to use whole wheat flour in various amount if whole wheat bread is wanted. It would also have been obvious to select the soluble fiber from various sources; all the claimed fiber sources are known in the art as shown by Gilles et al. The selection of specific type depends on the flavor and taste desired. The density of the bread varies with the type of bread and the texture wanted. For example if a dense bread is desired, then it would have been obvious to vary the ingredients to increase the density; determining the density that is

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appropriate to the bread product to produce the most optimum eating quality would have been within the skill of one in the art through routine experimentation.

The nonstatutory double patenting rejection is based on a judicially created doctrine grounded in public policy (a policy reflected in the statute) so as to prevent the unjustified or improper timewise extension of the "right to exclude" granted by a patent and to prevent possible harassment by multiple assignees. See *In re Goodman*, 11 F.3d 1046, 29 USPQ2d 2010 (Fed. Cir. 1993); *In re Longi*, 759 F.2d 887, 225 USPQ 645 (Fed. Cir. 1985); *In re Van Ornum*, 686 F.2d 937, 214 USPQ 761 (CCPA 1982); *In re Vogel*, 422 F.2d 438, 164 USPQ 619 (CCPA 1970);and, *In re Thorington*, 418 F.2d 528, 163 USPQ 644 (CCPA 1969).

A timely filed terminal disclaimer in compliance with 37 CFR 1.321(c) may be used to overcome an actual or provisional rejection based on a nonstatutory double patenting ground provided the conflicting application or patent is shown to be commonly owned with this application. See 37 CFR 1.130(b).

Effective January 1, 1994, a registered attorney or agent of record may sign a terminal disclaimer. A terminal disclaimer signed by the assignee must fully comply with 37 CFR 3.73(b).

Claims 1-53 are rejected under the judicially created doctrine of obviousness-type double patenting as being unpatentable over claims 1-47 of U.S. Patent No. 6706305. Although the conflicting claims are not identical, they are not patentably distinct from each other because both the patent and the application are directed to bread products which comprise a grain/seed source of soluble fiber and a processed source of soluble fiber. The difference resides in the fact that the bread product in the patent does not claim a high satiety index. However, such difference is not patentably significant because the bread product contains the same ingredients as the claimed product; thus, it is obvious the bread will have the same satiety index.

Claims 22-24, 50-52 and 53 are free of prior art because the prior art does not teach selecting the soluble fibers to have a low glycemic index.

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Any inquiry concerning this communication or earlier communications from the examiner should be directed to Lien T Tran whose telephone number is 571-272-1408. The examiner can normally be reached on Tuesday, Wednesday and Friday.

The fax phone number for the organization where this application or proceeding is assigned is 703-872-9306.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

July 9, 2004

LIEN TRAN
PRIMARY EXAMINER